

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

1 Claim 1 (currently amended): A fat and oil composition for  
2 spreads composed of a continuous fat and oil phase and a  
3 water phase, characterized in that the fat and oil phase  
4 comprises:

5 (a) a liquid-state fat and oil containing, as a main  
6 ingredient, triglycerides having fatty acids with 8 to 10  
7 carbon atoms in an amount of not less than 10% by mass of  
8 the total constitutional fatty acids;

9 (b) a low melting transesterified fat and oil [having  
10 an open-tube melting point under increasing temperature of  
11 20 to 32°C] prepared from 45-75 parts by mass of a palm  
12 based fat and oil and 55 to 25 parts by mass of the liquid  
13 state fat and oil;

14 [said fat and oil being obtained by subjecting 40 to 90  
15 parts by mass of a palm based fat and oil and 60 to 100  
16 parts by mass of the liquid-state fat and oil  
17 transesterification with a 1,3-position-specific lipase;]  
18 and

19 (c) a solid-form fat and oil having an open tube  
20 melting point under increasing temperature of 38°C or  
21 higher.

1 Claim 2 (original): The fat and oil composition for spreads  
2 according to claim 1, wherein the content of the  
3 liquid-state fat and oil (a) is 40 to 70% by mass of the  
4 total mass of the fat and oil phase, the content of the low  
5 melting transesterified fat and oil (b) is 5 to 50% by mass  
6 of the total mass of the fat and oil phase, and the content  
7 of the solid-form fat and oil (c) is 5 to 40% by mass of  
8 the total mass of the fat and oil phase.

1 Claim 3 (original): The fat and oil composition for spreads  
2 according to claim 1, wherein the triglycerides as a main  
3 ingredient of the liquid-state fat and oil (a) comprises:  
4 triglycerides having fatty acids with 8 to 10 carbon  
5 atoms bound to the 1-,2- and 3-positions;  
6 triglycerides having fatty acids with 8 to 10 carbon  
7 atoms bound to the 1-, and 2-positions;  
8 triglycerides having fatty acids with 8 to 10 carbon  
9 atoms bound to the 1-, and 3-positions;  
10 triglycerides having a fatty acid with 8 to 10 carbon  
11 atoms bound to the 1-position; or  
12 triglycerides having a fatty acids with 8 to 10 carbon  
13 atoms bound to the 2-position.

Claim 4 (cancelled).

1 Claim 5 (original): The fat and oil composition for spreads  
2 according to claim 1, wherein the solid-form fat and oil  
3 (c) is an animal fat and oil or vegetable fat and oil, or a  
4 hydrogenated oil, fractionated oil or transesterified oil  
5 thereof.

1 Claim 6 (original) The fat and oil composition for spreads  
2 according to claim 1, wherein the water phase is contained  
3 in the range of 10 to 100 parts by mass per 100 parts by  
4 mass of the fat and oil phase.

1 Claim 7 (original): A fat and oil composition comprising:  
2 (a) a liquid-state fat and oil containing, as a main  
3 ingredient, triglycerides having fatty acids with 8 to 10  
4 carbon atoms in an amount of not less than 10% by mass of  
5 the total constitutional fatty acids;

6 (b) a low melting transesterified fat and oil  
7 obtained by subjecting 40 to 90 parts by mass of the palm  
8 based fat and oil and 60 to 10 parts by mass of a  
9 liquid-state fat and oil to transesterification with a  
10 1,3-position-specific lipase; and

11 (c) a solid-form fat and oil having an open-tube melting  
12 point under increasing temperature of 38°C or higher.

1 Claim 8 (original): The fat and oil composition according  
2 to claim 7, wherein the content of the liquid-state fat and  
3 oil (a) is 40 to 70% by mass of the total mass of the fat  
4 and oil composition, the content of the low melting  
5 transesterified fat and oil (b) is 5 to 50% by mass of the  
6 total mass of the fat and oil composition, and the content  
7 of the solid-form fat and oil (c) is 5 to 40% by mass of  
8 the total mass of the fat and oil composition.

1 Claim 9 (previously presented): The fat and oil composition  
2 according to claim 7 for use in producing a fat and oil  
3 composition for spreads.

1 Claim 10 (previously presented): The fat and oil  
2 composition according to claim 8 for use in producing a fat  
3 and oil composition for spreads.